

Specification of Competency Standards
for the Catering Industry
Unit of Competency

Functional Area - Professional Skills for the Production Section

Title	Design and prepare new dim sum
Code	108493L4
Range	This unit of competency is applicable to practitioners of the dim sum section engaged in management and those of the sales section in Chinese restaurants and establishments. While working in restaurants or relevant workplaces, practitioners should be able to master the calculation of dim sum prices, design dim sum by using new ingredients and new techniques and prepare different kinds of dim sum lists for use in market promotion, daily operations, festivals and banquets.
Level	4
Credit	6
Competency	<p>Performance Requirements</p> <p>1. Knowledge of designing and preparing new dim sum:</p> <ul style="list-style-type: none"> • Master the calculation of dim sum prices, including: <ul style="list-style-type: none"> ○ Elements of the price calculation formula for Chinese dim sum, their interrelations and mutual influences, such as seasonal and market changes ○ Pricing principles, calculation methods and pricing procedures of various dim sum ○ Pricing strategies of various products, such as maximisation strategy of market shares, etc. ○ Calculation methods of the profit margin of dim sum, the relevant conversion methods, etc. • Know about the market and the products provided by competitors • Master the combination of various noodles, dim sum, desserts, and the components of different noodles, dim sum and desserts served in banquets • Possess the skills of designing and preparing new dim sum • Possess the ability to communicate with staff at all levels and customers <p>2. Design and prepare new dim sum:</p> <ul style="list-style-type: none"> • Always pay attention to the development of dim sum in the catering market, the changes in customers' tastes, etc. • Always design dim sum by using new ingredients and new techniques, including: <ul style="list-style-type: none"> ○ Read relevant catering magazines, books and materials on a regular basis ○ Join relevant professional catering associations ○ Exchange expertise with industry peers and attend exhibitions ○ Try new ingredients and new techniques in order to create dim sum that meets the market demand • Design dim sum lists or banquet dim sum, and design different dim sum regularly for festivals • Consult customers and the supervisors about the new dim sum regularly and improve the dim sum <p>3. Exhibit professionalism</p> <ul style="list-style-type: none"> • Always design and prepare new dim sum in an open and inclusive manner, with the highest priority in caring for customers' tastes
Assessment Criteria	<p>The integrated outcome requirements of this UoC are the abilities to:</p> <ul style="list-style-type: none"> • Master the calculation of dim sum prices

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	<ul style="list-style-type: none">• Design different dim sum lists and banquet dim sum, and design dim sum by using new ingredients and new techniques
Remark	